

# owsiany

- Gravity **21 BLG**
- ABV ---
- IBU **64**
- SRM **32.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **31 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

| Type  | Name                   | Amount         | Yield  | EBC  |
|-------|------------------------|----------------|--------|------|
| Grain | Briess - Pale Ale Malt | 5.5 kg (63.6%) | 80 %   | 7    |
| Grain | Briess - Pilsen Malt   | 1 kg (11.6%)   | 80.5 % | 2    |
| Grain | Pszeniczny             | 1 kg (11.6%)   | 85 %   | 4    |
| Grain | Simpsons - Coffee Malt | 0.1 kg (1.2%)  | 74 %   | 296  |
| Grain | jezczmien              | 0.4 kg (4.6%)  | 100 %  | ---  |
| Sugar | cukier                 | 0.2 kg (2.3%)  | 100 %  | ---  |
| Grain | pszenica prazona       | 0.1 kg (1.2%)  | --- %  | 1200 |
| Grain | Carafa III             | 0.25 kg (2.9%) | 70 %   | 1034 |
| Grain | diastetyczny           | 0.1 kg (1.2%)  | 95 %   | ---  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 60 g   | 90 min | 10 %       |
| Boil    | Marynka | 30 g   | 30 min | 10 %       |
| Boil    | Marynka | 10 g   | 5 min  | 10 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 04 | Ale  | Dry  | 9 g    | ---        |

## Extras

| Type   | Name   | Amount | Use for   | Time      |
|--------|--------|--------|-----------|-----------|
| Other  | sliwki | 200 g  | Boil      | 90 min    |
| Flavor | dębowa | 50 g   | Secondary | 21 day(s) |